

THE HARWOOD ARMS

Tuesday 19th February 2019

Before

Gusbourne Brut Reserve, Kent, 2014 £14.00

Hattingley Rosé, Hampshire, England, 2014 £14.00

Harwood Arms venison Scotch egg £5.50

Starters

Roast onion soup with Welsh rarebit brioche

Whipped chicken liver with thyme hobnobs and onion jam

Crispy lamb sweetbreads with Wiltshire truffle cream, malt and barley

Devilled crab tartlet with a salad of fresh herbs

Venison faggots with Jerusalem artichoke and pickled crosnes

Mains

Braised jowl of Tamworth pork with carrots, black pudding and pale ale

Cornish pollock with cauliflower and smoked kipper

Braised short rib of Ruby Red beef with parsley mash, wild mushroom and roast onion

Sea trout on toast with mussels cooked in cider and sorrel

Roast fallow deer with celeriac, kale and pickled pear

Puddings

Rhubarb and custard slice with rhubarb sorbet

Marmalade ice cream sandwich

Warm treacle tart with buttermilk sorbet

Burnt cream of Richmond Park honey with thyme madeleines

Shropshire blue with chicory, walnuts and pear (£2 supplement)

3 courses for £49.95

Pudding Wine

LBV, Niepoort, Porto, 2013 £9.00

Umatham Beerenauslese, Burgenland, Austria 2015 £13.00

An optional 12.5% service charge will be added to your bill
Please inform us of any allergies before you order. A separate vegetarian menu is available on request.